

פְּלַנְטָרָם הַעֲטֵ פִּינָּאָט אֹזֵיר



כֶּשׁ לַפְסָח גַּעֲזָוָנָט אַנְגָּנָץ יְאָהָר

46

Ways to Better Passover Meals

אָוֹפְנִים פָּאָר בְּעַמְּדָעָה פָּסָח מַאֲכָלִים

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# PLANTERS

THIS special Passover recipe booklet, containing 46 ways to better Passover cooking, baking, frying, salads and gravies, is presented to you with the compliments of Planters Edible Oil Company, producers of your favorite Hi Hat Peanut Oil, with best wishes for a healthy and happy Passover. For real Passover enjoyment read carefully through the many recipes contained herein, which are kitchen-tested and recommended by expert chefs.

PLANTERS EDIBLE OIL CO.

SUFFOLK, VA. — WILKES BARRE, PA.

New York - Phila. - Chicago - Boston - San Francisco

IT'S BETTER



The Economical

HI



The Practical

HAT



The Popular

HAT



The Handy

PEANUT OIL



MR. PEANUT  
SAYS :-

# A Passover Enjoyment!

**P**LANTERS Hi Hat Peanut Oil is the ideal oil for all your Passover cooking, baking, frying, salads and gravies.

Planters is a one hundred percent refined quality oil, made of selected fine fresh peanuts, processed and packed in Planters refineries at Suffolk, Va. It is rich in nutriment and easily digestible, and has the Kashruth supervision of Rabbi Hirsh Cohn of New York.

Planters Hi Hat Peanut Oil is Kosher L'Pesach and "Parave" as well, therefore it can be used for both dairy and meat dishes. Cakes, puddings, latkes or chremzlech made with Planters Hi Hat Peanut Oil can be served with a glass of milk, a cup of coffee or a glass of tea.

It does not absorb food odors, and can therefore be used several times over with equally good results. Yes, it is definitely more economical.

In Virginia, the center of the peanut producing country, Planters Edible Oil Co. processes Planters Hi Hat Peanut Oil. Fresh and selected peanuts are pressed to produce a superior oil. Its high standard of purity and uniformity has made it the favorite oil of millions of housewives.



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**PLANTERS EDIBLE OIL COMPANY**  
SUFFOLK, VA.—WILKES-BARRE, PA.

## TASTY MEAT RECIPES

— 1 —

### CHICKEN-CUTLETS

Meat of one chicken or  
White meat of 2 chickens

3 eggs.  
1 onion grated  
3 tsp. salt  
 $\frac{1}{4}$  tsp. pepper  
1 cup matzo meal  
2 cups cooked tomatoes  
 $\frac{1}{2}$  lemon  
3 tbsp. sugar

Grind the meat. Add eggs, onion, salt, pepper and meal. Mix well, form patties. Fry in hot Planters Passover Hi-Hat Peanut oil on hot pan. Remove to baking pan. Mix tomatoes with lemon juice and sugar, pour over cutlets. Bake in moderate oven  $\frac{1}{2}$  hour.

— 2 —

### CHOPPED LIVER OR EGGS AND LIVER

Fry 2 onions in Planters Passover Hi-Hat Peanut Oil. Add  $\frac{1}{2}$  lb. liver (sliced). Fry together. Season with salt and pepper. Add 2 hard boiled eggs, chop together well. Add more oil. Serve on lettuce and sliced tomatoes.

— 3 —

### VEAL CUTLET—

French Fried

Slices of shoulder of veal flattened very thin with cleaver. Season with salt and pepper, dip in matzo meal, then in slightly beaten egg with water, again in matzo meal. Place in ice box for at least 2 hrs. Fry in deep Planters Passover Hi-Hat Peanut Oil to golden brown. Serve at once with stewed tomatoes, if desired, or gravy.

— 4 —

### MOCK CHICKEN LEGS

$\frac{1}{2}$  lbs. boned veal, ground  
 $\frac{1}{4}$  cup water or broth  
1 tsp. lemon juice  
1 tsp. pepper  
1 tsp. salt  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{4}$  tsp. nutmeg  
1 egg beaten with 2 tbsp. water  
 $\frac{3}{4}$  cup matzo meal  
1 cup Planters Hi-Hat Peanut Oil  
tomato  
parsley

Combine ground veal, liquid, lemon juice and seasonings. Shape small portions around wooden skewers to resemble chicken legs. Dip in matzo meal, then in egg mixture, then in meal again. Fry in Planters Oil and turn frequently to insure even browning. Makes 12.

— 5 —

### LIVERBURGERS

1 lb liver  
2 large onions  
2 tsp. salt (level)  
 $\frac{1}{2}$  tsp. pepper  
2 tbsp. Planters Passover Hi-Hat Peanut Oil  
 $\frac{1}{4}$  cup matzo meal  
2 hard boiled eggs  
2 eggs (beaten)

Cook liver and grind or chop. Brown onions in Planters Passover Hi-Hat Peanut Oil. Mix with salt, pepper, chopped eggs, beaten eggs and meal. Form croquettes, dip in meal, fry in deep oil. Serve with stewed tomatoes or gravy.

Planters Hi-Hat Peanut Oil is 100% refined, hence a quality oil, and makes foods nicer in appearance and better in taste.

— 1 —

